

Improvements in and relating to sweetmeats and the like

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Abstract of GB139256

139,256. Wirtz, L. Jan. 16, 1919. Coating confectioners' goods. - Chocolate sweetmeats are coated with a solution of gum arabic or gelatine mixed with powdered chocolate. Suitable colouring or flavouring substances may be mixed with the coating. A device or reading matter may be printed on the coating with a cochineal solution.

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PATENT



SPECIFICATION

Application Date, Jan. 16, 1919. No. 1135/19.

Complete Left, July 16, 1919.

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PROVISIONAL SPECIFICATION.

Improvements in and relating to Sweetmeats and the like.

I, **LUIS WIRTZ**, of 56, Great Marlborough Street, Regent Street, London, W. 1, Engineer, do hereby declare the nature of this invention to be as follows:—

My invention comprises improvements in and relating to sweetmeats and the like and the preparation thereof for the market.

The object of the invention is to provide an edible cover or sheath for sweetmeats, such for example as those of a soft or sticky nature, as blocks or moulded shapes of soft chocolate and the like, which cover will adhere closely to the sweetmeat and prevent the soft material from soiling the hands, and may also serve to protect the contents to some extent from the influence of moisture or heat.

In accordance with the invention I coat such sweetmeats in a solution of gum arabic, gelatine, or any suitable edible substance, which sets and hardens sufficiently on drying or cooling. In the solution I may employ suitable colouring or/and flavouring substances.

For coating the sweetmeat I brush on the solution or dip the sweetmeat in the solution, and the coating on the sweetmeat is allowed to dry or is dried artificially.

I may provide for the cover or sheath to display a device or reading matter by the use of a suitable surface of the cover and a cochineal solution or other suitable colouring matter, and a rubber or other printing surface bearing the desired matter.

In the covering of chocolate or other fat-containing sweetmeat a solution of gum arabic or the like in water will not adhere readily unless the solution is warmed. In this condition the fat on the surface of the sweetmeat partially melts and the coloured coating solution then adheres readily, and dries in the form of an enamel like covering which in a measure is impervious to moisture and heat.

We prefer to employ as the coating a solution of gum arabic in water, mixed with some essential oil for flavouring and with powdered cocoa.

Dated the Fifteenth day of January, 1919.

LUIS WIRTZ.

By George Barker & Brettell,
Chartered Patent Agents,
77, Colmore Row, Birmingham,
Agents for Applicant.

[Price 6d.]



COMPLETE SPECIFICATION.

Improvements in and relating to Sweetmeats and the like.

I, LUIS WIRTZ, of 56, Great Marlborough Street, Regent Street, London, W. 1, Engineer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to the protecting of chocolate, sweetmeats, and the 5 preparation thereof for the market, and has for its object to provide a protecting edible coating which will closely coalesce with the chocolate sweetmeat when applied thereto.

In accordance with my invention and to attain the above object, I coat the chocolate sweetmeat with a solution of gum arabic or gelatine mixed with 10 powdered cocoa. The addition of the powdered cocoa to the gum or gelatine coating enables an actual coalescing of the coating with the chocolate to be obtained giving an effective and durable protection to the sweetmeats.

Gum arabic and powdered cocoa is suitable for chocolates and sets and 15 hardens sufficiently on drying or cooling, with or without the addition of suitable colouring and/or flavouring substances.

For coating the sweetmeat, I brush on the mixture or dip the sweetmeat therein, and the coating on the sweetmeat is allowed to dry or is dried artificially, and when dried it has a very smooth appearance which prevents 20 dust adhering to the chocolate and makes same hygienic.

I may provide for the cover or sheath to display a device or reading matter by the use of a suitable surface of the cover and a cochineal solution or other 25 suitable colouring matter, and a rubber or other printing surface bearing the desired matter.

It is preferable to warm the mixture, as the fat on the surface of the sweetmeat then partially melts when the coating is applied, and the coloured or other 30 coating solution then adheres readily, and dries in the form of an enamel like covering which in a measure is impervious to moisture and heat.

By means of this process I am able to use in the making of chocolate, other 35 fats than cocoa butter, which has hitherto been used owing to its property of setting hard on cooling. Olive oil, ordinary butter and margarine which are cheaper and more abundant than cocoa butter may thus easily be employed.

The improved covering itself sets hard, and coalesces with the softer material, producing a similar effect to the hardening of cocoa fat.

I prefer to employ as the coating a solution of gum arabic in water, mixed 35 with some essential oil for flavouring and with powdered cocoa.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. The covering or coating of chocolate sweetmeats, with a solution of gum 40 arabic or gelatine mixed with powdered chocolate.

2. The covering or coating of chocolate sweetmeats, as in Claim 1 wherein suitable colouring or/and flavouring substances are used or mixed with the coating.

3. The improvement in and relating to chocolate sweetmeats substantially as herein described.

Dated this Fifteenth day of July, 1919.

For the Applicant,

GEORGE BARKER & BRETTELL,
Chartered Patent Agents,
77, Colmore Row, Birmingham.

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